

# Culinary Arts

PROGRAM CODE: 10-316-1



Associate Degree

**Location:** Downtown Milwaukee Campus**Start Dates:** August and January**Admission Requirement:** High school diploma or equivalent**Financial Aid Eligible:** Yes. Use code 003866 at fafsa.gov.

## Program Description

This program fuses the art and science of cooking with an introduction to business management. You will learn how to run a food-service operation by participating in the on-campus Cuisine restaurant, International Foods lunch service, and business and industry kitchens. Students completing the Culinary Arts associate degree technical coursework receive the Certified Culinarian title from the American Culinary Federation.

## Career Outlook

Graduates are highly employable as cooks and management trainees.

## Program Learning Outcomes

- Apply principles of safety and sanitation in food service operations.
- Apply principles of nutrition.
- Demonstrate culinary skills.

This program is accredited by the American Culinary Federation Education Foundation Accrediting Commission (ACFEFAC), 6816 Southpoint Parkway, Suite 400 Jacksonville FL 32216; 904-824-4468 [acfcchefs.org/accreditation](http://acfcchefs.org/accreditation).



## Complete Program Details

**QUESTIONS?** 414-297-6004 or [creativeartspathway@matc.edu](mailto:creativeartspathway@matc.edu)

## COURSES

COURSES	CREDITS
<b>CULART-100</b> Introduction to Food Service/Hospitality Industry ‡ ^.....	1
<b>CULART-116</b> Mise en Place/Culinary Fundamentals ‡ ^.....	2
<b>CULART-117</b> Nutrition for Culinary Arts ^ .....	1
<b>CULART-118</b> Sustainable Food Communities ^ .....	1
<b>CULMGT-112</b> Food Service Sanitation ^ .....	2
<b>MATH-134</b> Mathematical Reasoning .....	3
(or) Any 200-level MATH course	
<b>SOCSCI-103</b> Think Critically and Creatively .....	3
(or) Any 200-level SOCSCI or HIST course	
<b>CULART-103</b> Culinary Arts Practicum ‡.....	2
<b>CULART-107</b> Field Experience in Food Service/Hospitality ‡ .....	1
<b>CULART-122</b> Stocks, Soups and Sauces ‡ .....	1
<b>CULART-124</b> Meat Identification and Fabrications ‡.....	1
<b>CULART-126</b> Seafood/Shellfish Cookery ‡ .....	1
<b>CULART-128</b> Vegetables, Starches and Grains ‡ .....	1
<b>CULMGT-101</b> Menu Planning and Design .....	2
<b>CULMGT-105</b> Culinary Math and Cost Control .....	3
<b>ENG-195</b> Written Communication ‡.....	3
(or) ENG-201 English 1 ‡	
<b>BAKING-135</b> Baking for Culinarians ‡ .....	3
<b>CULART-114</b> Food Advocacy ‡ .....	4
<b>CULART-134</b> American Regional Cuisine ‡ .....	1
<b>CULART-135</b> European and Mediterranean Cuisine ‡ .....	1
<b>CULART-136</b> Asian Cuisine ‡.....	1
<b>CULART-137</b> South and Central American Cuisine ‡ .....	1
<b>CULMGT-102</b> Food and Beverage Procurement ‡.....	2
<b>ENG-196</b> Oral/Interpersonal Communication ‡.....	3
(or) Any 200-level ENG or SPEECH course	
<b>CULART-105</b> Dining Room Service ‡ .....	2
<b>CULART-106</b> Contemporary Restaurant Cooking ‡.....	4
<b>CULART-109</b> Garde Manger 1 ‡ .....	1
<b>CULART-111</b> Garde Manger 2 ‡ .....	1
<b>CULART-138</b> Restaurant Operations ‡.....	2
<b>HOTEL-133</b> Supervision in the Hospitality Industry.....	3
<b>PSYCH-199</b> Psychology of Human Relations.....	3
(or) Any 200-level PSYCH course	

## CREDITS

Total credits needed to complete this degree

60

‡ Prerequisite required.

^ Counts toward earning the Food Service Assistant technical diploma.

Program curriculum requirements are subject to change.

Current MATC students should consult their Academic Program Plan for specific curriculum requirements.

MATC courses are offered in person, entirely online or partially online.

Check each course's delivery options in Self-Service at [selfservice.matc.edu](http://selfservice.matc.edu).